

TONIGHT'S TASTING MENU

115/ PERSON

Special Wine Pairings 79 | Vic's Whiskey Pairings 82

T o B e g i n

A gift from the Chef

Le Contesse | Brut Rose, Single Fermentation, Italy NV

Green Spot, Single Pot Still Irish Whisky, Cork, Ireland

First

Seared Giant Tiger Prawns

miso polenta | Norwich Meadow Farms baby bok choy

Pearl onions | fermented chili beurre blanc

Mount Eden Vineyards, Edna Valley

Chardonnay, Central Coast

California 2021

Hatozaki Small Batch Whisky, Akashi City-Hyogo, Japan

Second

Pan Roasted Hawaiian Ono

butter poached French beans | Thumbelina carrot curry

basil oil | taro root chip

*Weingut, Müller-Grossman, Gruner Veltliner
Satz Viertel, Kremstal, Austria 2024*

Glenmorangie Nectar D'Or

Single Malt, Tain Scotland

Third

Mountain River Venison Backstrap

New Zealand grass fed venison | crispy Cheshire pork belly

rutabaga puree | royal trumpet mushrooms | charred Tokyo

scallion emulsion | Port wine star anise reduction

*Spezie, Barbaresco Riserva, Vite Colte
Piedmont, Italy 2015*

*Whistlepig Small Batch 10 yr Rye
Mineville, NY*

Pre Dessert

A gift from pastry

Croft Ruby Port, Portugal

Dessert

Chocolate Hazelnut Cake

genoise cake | chocolate cream | hazelnut cream

whipped cream | Luxardo cherry on top

*Basil Hayden Small Batch Dark Rye
Frankfort, KY*

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.